



~ CHRISTMAS MENU ~

Starter - Sour Dough Vienna Bread

Entree

Salt 'n' Pepper Squid with garden salad & tartare sauce

Grilled Chicken Tenderloin served with sweet corn & semi-dried tomato salsa & mango sauce

Pork Terrine served with wild roquette-pear salad & melba toast

Main

Char-Grilled Cape Grim Striploin served with gratini potato, roasted Huon mushroom, kumara puree, parsnip & shiraz jus

Oven Baked Ocean Trout in almond couscous jacket served with soused beetroot, roma tomato, wild roquette & lime-garlic vinaigrette

Medium Roasted Chicken Breast on oriental wild mushroom pilaf served with Asian greens, wasabi-mayonnaise & rice wine-soy glaze

(V) Vegetarian entrée & main available please see black board on night

For large bookings 30 people and over
\$50.00 per person